



## VALENTINE'S DAY

### FIRST COURSE

**Smoked salmon carpaccio**, arugula, crème fraîche, capers, lemon zest, evoo, grilled baguette

~or~

**Mediterranean burrata**, mixed greens, marinated artichoke hearts, olives, basil, evoo, warm baguette

~or~

**Caramelized onion soup**, Gruyère crostini

 Dog Point Sauvignon Blanc, NZ, 2024 -- \$15

### MAIN COURSE


**Surf & turf**, beef filet, butter-poached lobster tail, fingerling potatoes, brussels sprouts, drawn butter, charred lemon

~or~

**Honey mustard roasted chicken**, roasted chicken glazed with whole-grain mustard, honey, and herbs, fingerling potatoes, brussels sprouts

~or~

**Shrimp scampi**, wild shrimp sautéed with garlic, white wine, lemon, and butter, linguini, parsley, chili flake, shaved Parmigiano-Reggiano

 Heritage Chardonnay, Washington State, 2023 -- \$13

### DESSERT

**Sweetheart sundae**, vanilla bean and dark chocolate ice creams, huckleberry compote, whipped cream, heart sugar cookies

 Seven Daughters Moscato -- \$13

**Mignardises**, chocolate truffles, fruit pate de fruit, chocolate-covered strawberries

Additional wine pairings:

 /course = \$30/person or à la carte.

**\$85**

**PER PERSON**

+ gratuity & taxes & fees.